

# DINNERLY



## Scandi Pork Meatball Tray Bake

with Dill Cucumbers and Potato



45 minutes



2 Servings

The Scandinavian term 'hygge' is all about finding comfort and pleasure in the simple things; and that's what this tray bake is all about! Dive into a delicious combo of juicy pork meatballs, tangy dill pickles and golden roasted veggies.



- 2 potatoes
- 1 zucchini
- 1 Lebanese cucumber
- dill
- pork mince
- 5g cumin and coriander spice blend

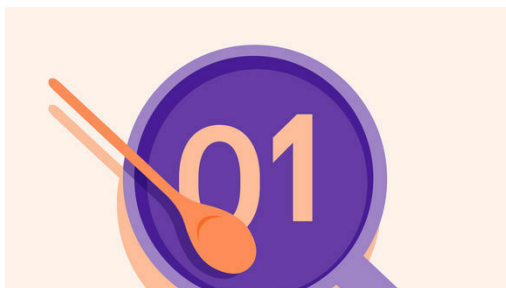
- 1 tbs olive oil
- 2 garlic cloves
- 3 tsp white vinegar
- ½ tsp sugar
- 1½ tbs mayonnaise <sup>3</sup>

- oven tray
- baking paper

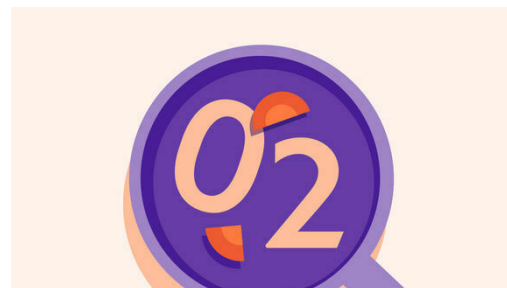
## ALLERGENS

## NUTRITION PER SERVING

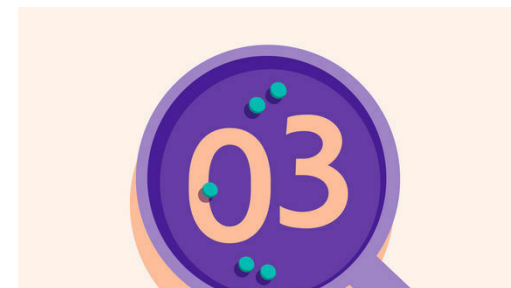
Energy 675kcal, Fat 38.1g, Carbs 41.5g,  
Proteins 37.8g



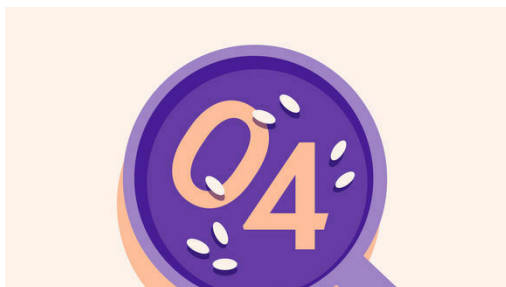
Preheat the oven to 220C. Line an oven tray with baking paper. Cut the **unpeeled potatoes** into 2cm chunks. Put on the lined tray, drizzle with **2 tsp olive oil**, season with **salt and pepper** and toss to coat. Bake the potato for 15 mins.



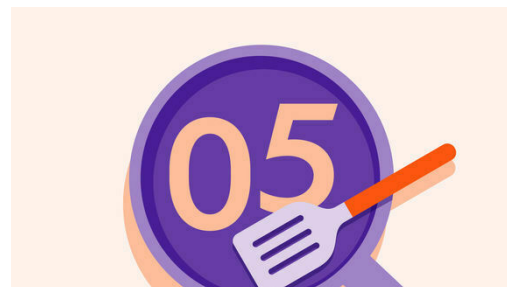
Meanwhile, cut the **zucchini** into 2cm-thick batons. Thinly slice the **cucumber**. Crush or finely chop **2 garlic cloves**. Reserve **half the dill sprigs**, then finely chop the **remaining dill**, discarding the stems. Add the zucchini to the tray with the potato and bake for a further 10–15 mins until the potato is tender.



While the veggies are baking, combine **3 tsp white vinegar**, **½ tsp sugar** and a **pinch of salt** in a large bowl. Add the **cucumber** and **reserved dill sprigs** and toss to combine. Set aside to pickle, tossing occasionally, until needed.



Put the **pork mince, garlic, chopped dill** and **2 tsp cumin and coriander spice blend** in a bowl and season with **salt and pepper** (see Make it yours). Using damp hands, combine well, then shape into walnut-sized balls. Add the **meatballs** to the tray with the veggies and drizzle with **2 tsp olive oil**. Bake for 10 mins or until the veggies are tender and meatballs are cooked.



Meanwhile, put **1½ tbs mayonnaise** and **2 tsp water** in a bowl, season with **salt and pepper** and stir to combine. Drain the **cucumber mixture**, discarding the pickling liquid. Drizzle the **mayonnaise mixture** over the tray bake, scatter over the **dill cucumbers** and enjoy!



For meatballs with a lighter texture, add ¼ cup dry breadcrumbs and half a beaten egg to the mince mixture and combine well before rolling into meatballs.



**Packed in Australia  
from at least 95%  
Australian ingredient.**